



GE Appliances

Microwave Oven



Owner's Manual

JES1144WY



GE Answer Center® 800.626.2000

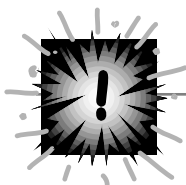
Part No. 164D3370P023 Pub. No. 49-40022

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, or loss of life.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY



- **Do Not Attempt** to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- **Do Not Place** any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- **Do Not Operate** the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - 1 door (bent)
 - 2 hinges and latches (broken or loosened)
 - 3 door seals and sealing surfaces.
- **The Oven Should Not** be adjusted or repaired by anyone except properly qualified service personnel.



SAFETY PRECAUTIONS

This microwave oven is not approved or tested for marine use.

- Read and follow the specific precautions in the *Precautions to Avoid Possible Exposure to Excessive Microwave Energy* section above.
- This appliance must be grounded. Connect only to a properly grounded outlet. See the *Grounding Instructions* section on page 8.
- Install or locate this appliance only in accordance with the provided Installation Instructions.
- Be certain to place the front surface of the door three inches or more back from the countertop edge to avoid accidental tipping of the appliance in normal usage.

Use this appliance only for its intended purpose as described in this Owner's Manual.

- Do not mount this appliance over a sink.
- Do not mount the microwave oven over or near any portion of a heating or cooking appliance.
- Do not store anything directly on top of the microwave oven surface when the microwave oven is in operation.
- Do not operate this appliance if it has a damaged power cord or plug, if it is not working properly, or if it has been damaged or dropped.
- Do not cover or block any openings on the appliance.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This microwave oven is specifically designed to heat, dry or cook food, and is not intended for laboratory or industrial use.
- Do not store this appliance outdoors. Do not use this product near water—for example, in a wet basement, near a swimming pool or near a sink.
- Keep power cord away from heated surfaces.
- Do not immerse power cord or plug in water.
- Do not let power cord hang over edge of table or counter.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven while cooking.
 - Remove wire twist-ties and metal handles from paper or plastic containers before placing them in the oven.
 - Do not use the oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven when not in use.
 - If materials inside the oven should ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
- See door surface cleaning instructions in the *Care and cleaning of the microwave oven* section of this manual.
- This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
- As with any appliance, close supervision is necessary when used by children.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!



ARCING

If you see arcing, press the **PAUSE/OFF** pad and correct the problem.

Arcing is the microwave term for sparks in the oven. Arcing is caused by:

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Metal, such as twist-ties, poultry pins, or gold-rimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces being used in the microwave.



FOODS

- Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave ovens.
- Some products such as whole eggs and sealed containers—for example, closed jars—will explode and should not be heated in this microwave oven. Such use of the microwave oven could result in injury.
- Do not boil eggs in a microwave oven. Pressure will build up inside egg yolk and will cause it to burst, possibly resulting in injury.
- Operating the microwave with no food inside for more than a minute or two may cause damage to the oven and could start a fire. It increases the heat around the magnetron and can shorten the life of the oven.
- Foods with unbroken outer “skin” such as potatoes, hot dogs, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks should be pierced to allow steam to escape during cooking.

■ SUPERHEATED WATER

Microwaved water and other liquids do not always bubble when they reach the boiling point. They can actually get superheated and not bubble at all.

Superheated liquid will bubble up out of the cup when it is moved or when something like a spoon or tea bag is put into it.

To prevent this from happening and causing injury, do not heat any liquid for more than 2 minutes per cup. After heating, let the cup stand in the microwave for 30 seconds before moving it or putting anything into it.

- Avoid heating baby food in glass jars, even with the lid off. Make sure all infant food is thoroughly cooked. Stir food to distribute the heat evenly. Be careful to prevent scalding when warming formula. The container may feel cooler than the formula really is. Always test the formula before feeding the baby.
- Don't defrost frozen beverages in narrow-necked bottles (especially carbonated beverages). Even if the container is opened, pressure can build up. This can cause the container to burst, possibly resulting in injury.
- Spontaneous boiling—Under certain special circumstances, liquids may start to boil during or shortly after removal from the microwave oven. To prevent burns from splashing liquid, we recommend the following: before removing the container from the oven, allow the container to stand in the oven for 30 to 40 seconds after the oven has shut off. Do not boil liquids in narrow-necked containers such as soft drink bottles, wine flasks and especially narrow-necked coffee cups. Even if the container is opened, excessive steam can build up and cause it to burst or overflow.
- Hot foods and steam can cause burns. Be careful when opening any containers of hot food, including popcorn bags, cooking pouches and boxes. To prevent possible injury, direct steam away from hands and face.
- Do not overcook potatoes. They could dehydrate and catch fire, causing damage to your oven.
- When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!



MICROWAVE-SAFE COOKWARE

Make sure all cookware used in your microwave oven is suitable for microwaving. Most glass casseroles, cooking dishes, measuring cups, custard cups, pottery or china dinnerware which does not have metallic trim or glaze with a metallic sheen can be used. Some cookware is labeled “suitable for microwaving.”

- If you are not sure if a dish is microwave-safe, use this test: Place in the oven both the dish you are testing and a glass measuring cup filled with 1 cup of water—set the measuring cup either in or next to the dish. Microwave 1 minute at high. If the dish heats, it should not be used for microwaving.

If the dish remains cool and only the water in the cup heats, then the dish is microwave-safe.

- If you use a meat thermometer while cooking, make sure it is safe for use in microwave ovens.

- Do not use recycled paper products. Recycled paper towels, napkins and waxed paper can contain metal flecks which may cause arcing or ignite. Paper products containing nylon or nylon filaments should be avoided, as they may also ignite.
- Some styrofoam trays (like those that meat is packaged on) have a thin strip of metal embedded in the bottom. When microwaved, the metal can burn the floor of the oven or ignite a paper towel.
- Do not use the microwave to dry newspapers.
- Not all plastic wrap is suitable for use in microwave ovens. Check the package for proper use.
- Paper towels, waxed paper and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering. Be sure to vent plastic wrap so steam can escape.
- Cookware may become hot because of heat transferred from the heated food. Pot holders may be needed to handle the cookware.

- “Boilable” cooking pouches and tightly closed plastic bags should be slit, pierced or vented as directed by package. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.
- Use foil only as directed in this guide. TV dinners may be microwaved in foil trays less than 3/4” high; remove the top foil cover and return the tray to the box. When using foil in the microwave oven, keep the foil at least 1 inch away from the sides of the oven.
- Plastic cookware—Plastic cookware designed for microwave cooking is very useful, but should be used carefully. Even microwave-safe plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and cookware could ignite.

Follow these guidelines:

- 1 Use microwave-safe plastics only and use them in strict compliance with the cookware manufacturer’s recommendations.
- 2 Do not microwave empty containers.
- 3 Do not permit children to use plastic cookware without complete supervision.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!

Improper use of the grounding plug can result in a risk of electric shock.



GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

This appliance is equipped with a power cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or service technician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

If the outlet is a standard 2-prong wall outlet, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.

Do not under any circumstances cut or remove the third (ground) prong from the power cord.

We do not recommend using an extension cord with this appliance. If the power cord is too short, have a qualified electrician or service technician install an outlet near the appliance. (See *WARNING—EXTENSION CORDS* section.)

For best operation, plug this appliance into its own electrical outlet to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.

ADAPTER PLUGS

Usage situations where appliance's power cord will be disconnected infrequently.

Because of potential safety hazards under certain conditions, **we strongly recommend against the use of an adapter plug.** However, if you still elect to use an adapter, where local codes permit, a **TEMPORARY CONNECTION** may be made to a properly grounded two-prong wall receptacle by the use of a UL listed adapter which is available at most local hardware stores.

The larger slot in the adapter must be aligned with the larger slot in the wall receptacle to provide proper polarity in the connection of the power cord.

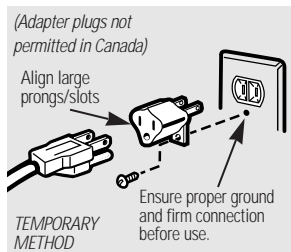
CAUTION: Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring.

You should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use. Should this happen, **DO NOT USE** the appliance until a proper ground has again been established.

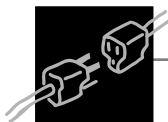
Usage situations where appliance's power cord will be disconnected frequently.

Do not use an adapter plug in these situations because frequent disconnection of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal. You should have the two-prong wall receptacle replaced with a three-prong (grounding) receptacle by a qualified electrician before using the appliance.



IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!



EXTENSION CORDS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if you are careful in using them.

If an extension cord is used—

- 1 The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
- 2 The extension cord must be a grounding-type 3-wire cord and it must be plugged into a 3-slot outlet;
- 3 The extension cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

If you use an extension cord, the interior light may flicker and the blower sound may vary when the microwave oven is on. Cooking times may be longer, too.



REMEMBER...

Your continued health and safety are important to us.

Please read and follow this Safety Information carefully.

We want you to remain a happy and healthy part of our GE family.

SAVE THESE INSTRUCTIONS

Congratulations! ***You Are Now Part of the GE Family.***

Welcome to the GE family. We're proud of our quality products and we are committed to providing dependable service. You'll see it in this easy-to-use Owner's Manual and you'll hear it in the friendly voices of our customer service department.

Best of all, you'll experience these values each time you use your microwave oven. That's important, because your new microwave oven will be part of your family for many years. And we hope you will be part of ours for a long time to come.

We thank you for buying GE. We appreciate your purchase, and hope you will continue to rely on us whenever you need quality appliances for your home.



Important!

Staple sales slip or cancelled check here.

Proof of the original purchase date is needed to obtain service under the warranty.

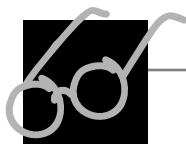


Write the model and serial numbers here.

You can find them on a label inside the oven.

GE & You, A Service Partnership.

Ask any GE appliance owner and they will tell you we stand behind our products with unmatched quality service. However, did you know that most questions result from simple problems that you can easily fix yourself in just a few minutes? This Owner's Manual can tell you how.



Read this Manual

Inside you will find many helpful hints on how to use and maintain your microwave oven properly. Just a little preventive care on your part can save you a great deal of time and money over the life of your microwave oven.



Review the Section on Troubleshooting Tips

You'll find many answers to common problems here. If you review our chart of Troubleshooting Tips first, you may not need to call for service at all.



If You Need Service

If you do need service, you can relax knowing help is only a phone call away. A list of toll-free customer service numbers is included in the back section. Or you can always call the GE Answer Center® at 800.626.2000, 24 hours a day, 7 days a week.

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Operating Instructions

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Troubleshooting Tips

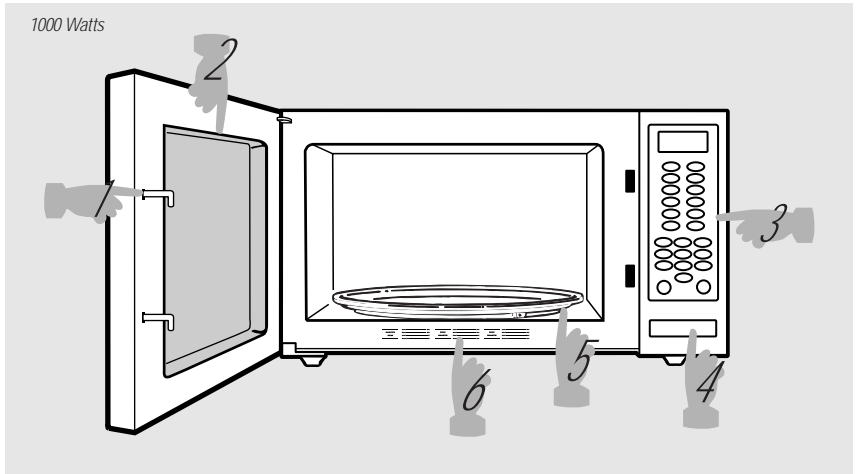
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Customer Service

About the features of your microwave oven.

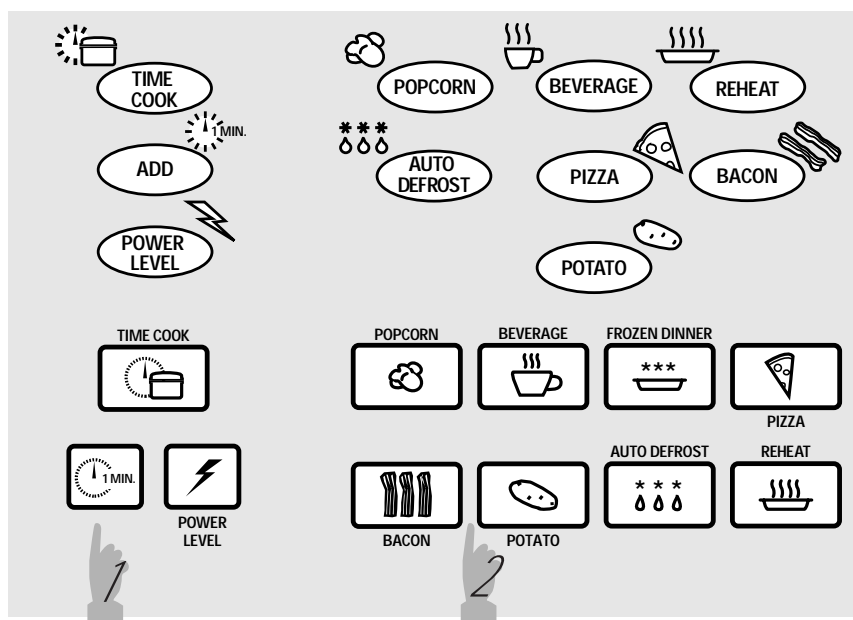
Throughout this manual, features and appearance may vary from your model.



Features of the Oven

-  **1 Door Latches.**
-  **2 Window with Metal Shield.** Screen allows cooking to be viewed while keeping microwaves confined in the oven.
-  **3 Touch Control Panel Display (appearance may vary).**
-  **4 Door Latch Release.** Press latch release to open door.
-  **5 Removable Turntable.** Turntable and support *must* be in place when using the oven. The turntable may be removed for cleaning.
-  **6 Convenience Guide.**

NOTE: Rating plate, oven vent(s) and oven light are located on the inside walls of the microwave oven.



Cooking Controls

You can microwave by time or with the convenience features. Check the Convenience Guide before you begin.



Time Features

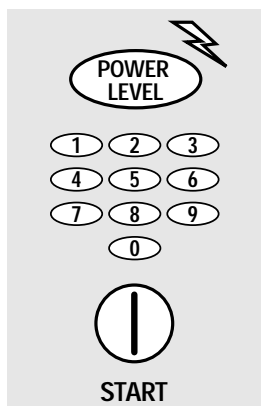
Press	Enter
TIME COOK (Press 1–3 times)	Amount of cooking time
ADD 1 MIN.	Starts automatically!
POWER LEVEL	Power level 1–10



Convenience Features

Press	Enter	Option
POPCORN	Starts automatically!	Regular, light regular, single, or light single package
BEVERAGE	Starts automatically!	3–4 oz. or 6–8 oz. beverage
FROZEN DINNER	Starts automatically!	7–10 oz. or 10–12 oz. dinner
PIZZA	Starts automatically!	1–4 slices
BACON	Starts automatically!	2–4 slices
POTATO	Starts automatically!	1–4 servings
REHEAT (Press 1–4 times)		Plate, casserole, soups, vegetables; 1–4 servings
AUTO DEFROST	Food weight	

About changing the power level.



The power level may be entered or changed immediately after entering the feature time for **TIME COOK**. The power level may also be changed during time countdown.

- 1 Press **TIME COOK**.
- 2 Enter cooking time.
- 3 Press **POWER LEVEL**.
- 4 Select desired power level 1–10.
- 5 Press **START**.

Variable power levels add flexibility to microwave cooking. The power levels on the microwave oven can be compared to the surface units on a range. Each power level gives you microwave energy a certain percent of the time. **Power level 7** is microwave energy 70% of the time. **Power level 3** is energy 30% of the time. Most cooking will be done on **High (power level 10)** which gives you 100% power. **Power level 10** will cook faster but food may need more frequent stirring, rotating or turning over. A lower setting will cook more evenly and need less stirring or rotating of the food. Some foods may have better flavor, texture or appearance if one of the lower settings is used. Use a lower power level when cooking foods that have a tendency to boil over, such as scalloped potatoes.

Rest periods (when the microwave energy cycles off) give time for the food to “equalize” or transfer heat to the inside of the food. An example of this is shown with **power level 3**—the defrost cycle. If microwave energy did not cycle off, the outside of the food would cook before the inside was defrosted.

Here are some examples of uses for various power levels:

High 10: Fish, bacon, vegetables, boiling liquids.

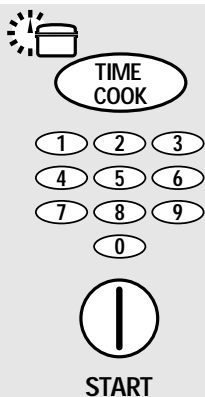
Med-High 7: Gentle cooking of meat and poultry; baking casseroles and reheating.

Medium 5: Slow cooking and tenderizing for stews and less tender cuts of meat.

Low 2 or 3: Defrosting; simmering; delicate sauces.

Warm 1: Keeping food warm; softening butter.

About the time features.



Time Cook

Time Cook I

Allows you to microwave for any time up to 99 minutes and 99 seconds.

Power level 10 (High) is automatically set, but you may change it for more flexibility.

- 1 Press **TIME COOK**.
- 2 Enter cooking time.
- 3 Change power level if you don't want full power. (Press **POWER LEVEL**. Select a desired power level 1–10.)
- 4 Press **START**.

You may open the door during **Time Cook** to check the food. Close the door and press **START** to resume cooking.

Time Cook II & III

Let you change power levels automatically during cooking. Here's how to do it:

- 1 Press **TIME COOK**.
- 2 Enter the first cook time.
- 3 Change the power level if you don't want full power. (Press **POWER LEVEL**. Select a desired power level 1–10.)
- 4 Press **TIME COOK** again.
- 5 Enter the second cook time.
- 6 Change the power level if you don't want full power. (Press **POWER LEVEL**. Select a desired power level 1–10.)
- 7 Press **START**, or, to set a third cooking stage, repeat steps 4–6 and press **START**.

Time Cook I will count down first, followed by **Time Cook II**, then **Time Cook III**.

About the time features.

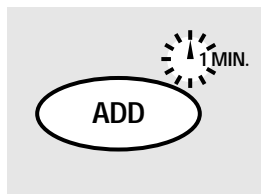
Cooking Guide for Time Cook

NOTE: Use **power level High (10)** unless otherwise noted.

Vegetable	Amount	Time	Comments
Asparagus (fresh spears)	1 lb.	5 to 8 min., Med-High (7)	In 1½-qt. oblong glass baking dish, place 1/4 cup water.
(frozen spears)	10-oz. package	4 to 7 min.	In 1-qt. casserole.
Beans (fresh green)	1 lb. cut in half	10 to 15 min.	In 1½-qt. casserole, place 1/2 cup water.
(frozen green)	10-oz. package	4 to 8 min.	In 1-qt. casserole, place 2 tablespoons water.
(frozen lima)	10-oz. package	4 to 8 min.	In 1-qt. casserole, place 1/4 cup water.
Beets (fresh, whole)	1 bunch	16 to 22 min.	In 2-qt. casserole, place 1/2 cup water.
Broccoli (fresh cut)	1 bunch (1¼ to 1½ lbs.)	5 to 9 min.	In 2-qt. casserole, place 1/2 cup water.
(fresh spears)	1 bunch (1¼ to 1½ lbs.)	7 to 11 min.	In 2-qt. oblong glass baking dish, place 1/4 cup water.
(frozen, chopped)	10-oz. package	4 to 7 min.	In 1-qt. casserole.
(frozen spears)	10-oz. package	4 to 7 min.	In 1-qt. casserole, place 3 tablespoons water.
Cabbage (fresh)	1 medium head (about 2 lbs.)	6 to 10 min.	In 1½- or 2-qt. casserole, place 1/4 cup water.
(wedges)		5 to 9 min.	In 2- or 3-qt. casserole, place 1/4 cup water.
Carrots (fresh, sliced)	1 lb.	4 to 8 min.	In 1½-qt. casserole, place 1/4 cup water.
(frozen)	10-oz. package	3 to 7 min.	In 1-qt. casserole, place 2 tablespoons water.
Cauliflower (flowerets)	1 medium head	7 to 11 min.	In 2-qt. casserole, place 1/2 cup water.
(fresh, whole)	1 medium head	7 to 15 min.	In 2-qt. casserole, place 1/2 cup water.
(frozen)	10-oz. package	3 to 7 min.	In 1-qt. casserole, place 2 tablespoons water.

<i>Vegetable</i>	<i>Amount</i>	<i>Time</i>	<i>Comments</i>
<i>Corn</i> (frozen kernel)	10-oz. package	2 to 6 min.	In 1-qt. casserole, place 2 tablespoons water.
<i>Corn on the cob</i> (fresh)	1 to 5 ears	1¼ to 4 min. per ear	In 2-qt. oblong glass baking dish, place corn. If corn is in husk, use no water; if corn has been husked, add 1/4 cup water. Rearrange after half of time.
(frozen)	1 ear 2 to 6 ears	3 to 6 min. 1 to 3 min. per ear	Place in 2-qt. oblong glass baking dish. Cover with vented plastic wrap. Rearrange after half of time.
<i>Mixed vegetables</i> (frozen)	10-oz. package	3 to 6 min.	In 1-qt. casserole, place 3 tablespoons water.
<i>Peas</i> (fresh, shelled)	2 lbs. unshelled	7 to 10 min.	In 1-qt. casserole, place 1/4 cup water.
(frozen)	10-oz. package	3 to 6 min.	In 1-qt. casserole, place 2 tablespoons water.
<i>Potatoes</i> (fresh, cubed, white)	4 potatoes (6 to 8 oz. each)	9 to 12 min.	Peel and cut into 1-inch cubes. Place in 2-qt. casserole with 1/2 cup water. Stir after half of time.
(fresh, whole, sweet or white)	1 (6 to 8 oz.)	2 to 4 min.	Pierce with cooking fork. Place in center of the oven. Let stand 5 minutes.
<i>Spinach</i> (fresh)	10 to 16 oz.	3 to 6 min.	In 2-qt. casserole, place washed spinach.
(frozen, chopped and leaf)	10-oz. package	3 to 6 min.	In 1-qt. casserole, place 3 tablespoons water.
<i>Squash</i> (fresh, summer and yellow)	1 lb. sliced	2 to 5 min.	In 1½-qt. casserole, place 1/4 cup water.
(winter, acorn, or butternut)	1 to 2 squash (about 1 lb. each)	5 to 9 min.	Cut in half and remove fibrous membranes. In 2-qt. oblong glass baking dish, place squash cut-side-down. Turn cut-side-up after 4 minutes.

About the time features.

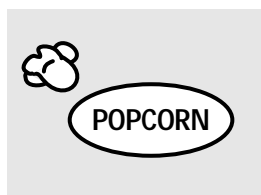


Add 1 Minute

You can use this feature two ways:

- It will add 1 minute to the time counting down each time the pad is pressed.
- It can be used as a quick way to set 1 minute of cooking time.

About the convenience features.

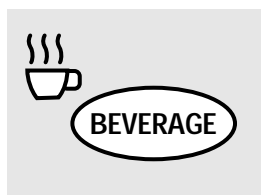


Use only with prepackaged microwave popcorn weighing 1.5 to 3.5 ounces.

Popcorn

To use the **Popcorn** feature:

- 1 Follow package instructions. Place the package of popcorn in the center of the microwave.
- 2 Press **POPCORN** once for a regular (3.5 ounce) package of popcorn, twice for a light regular (3.0–3.5 ounce) package, three times for a single (1.75 ounce) package, or four times for a light single (1.5–1.75 ounce) package. The oven starts immediately.



Beverage

The **Beverage** feature works best for heating a beverage that is at room temperature.

Press **BEVERAGE** once for a 3–4 ounce beverage, or twice for a 6–8 ounce beverage. The oven starts automatically.

Beverages heated with the **Beverage** feature may be very hot. Remove the container with care.

FROZEN DINNER

Frozen Dinner

Use only with commercially prepared frozen dinners made for microwave ovens.

Follow package instructions.

Press **FROZEN DINNER** once for a 7–10 ounce dinner, or twice for a 10–12 ounce dinner.

*A frozen dinner packaged in an aluminum foil tray can be heated in your oven if the tray is **no higher than 3/4"** and **does not come closer than one inch from the oven walls.***

PIZZA

Pizza

The **Pizza** feature is for reheating 1 to 4 slices of pizza.

Press **PIZZA** once for one slice of pizza, twice for two slices, three times for three slices, or four times for four slices.

BACON

Bacon

The **Bacon** feature cooks 2–4 slices of bacon. To cook more slices, use **Time Cook**.

For two slices of bacon, press **BACON** once. For four slices, press **BACON** twice.

*Bacon cooked with the **Bacon** feature may be very hot. Remove with care.*

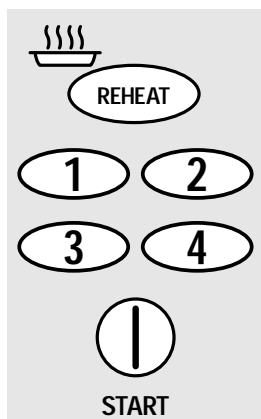
POTATO

Potato

The **Potato** feature cooks up to four 6–8 ounce potatoes.

Press **POTATO**. The serving size is automatically set at 1, but can be changed by pressing **POTATO** a second time for 2 potatoes and a third time for 3–4 potatoes. The oven starts automatically.

About the convenience features.



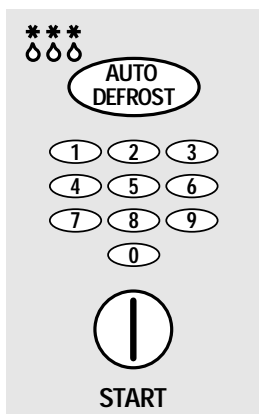
Reheat

The **Reheat** feature reheats 1 to 4 servings of previously cooked foods.

- 1 Press **REHEAT** once for a plate of leftovers, twice for a casserole, three times for soups/sauces, or four times for vegetables.
- 2 For casseroles, soups/sauces and vegetables, press **1, 2, 3, or 4** to reheat 1-4 servings.
- 3 Press **START**.

Reheat Guide

Food Type	Select Amount	Comments
1 Plate of leftovers	Automatically selects 1 plate.	Cover with wax paper.
2 Casseroles	Press 1, 2, 3, or 4 for 1-4 8 oz. servings.	Stir before serving.
3 Soups or sauces	Press 1, 2, 3, or 4 for 1-4 8 oz. servings.	Stir before serving.
4 Vegetables	Press 1, 2, 3, or 4 for 1-4 1/2 cup servings.	Stir before serving.



Auto Defrost

Use **Auto Defrost** for meat, poultry and fish.

Auto Defrost automatically sets the defrosting times and power levels to give even defrosting results for meats, poultry and fish.

- 1 Press **AUTO DEFROST**.
- 2 Using the *Conversion Guide* below, enter food weight. For example, press pads **1** and **2** for 1.2 pounds (1 pound, 3 ounces).
- 3 Press **START**.

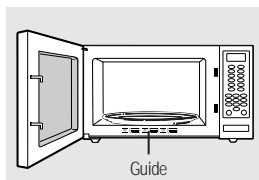
There is a handy guide located on the inside front of the oven.

- Remove meat from package and place on microwave-safe dish.
- Twice during defrost, the oven signals. At each signal, turn the food over. Remove defrosted meat or shield warm areas with small pieces of foil.
- After defrosting, most meats need to stand 5 minutes to complete defrosting. This 5-minute stand time is set automatically.

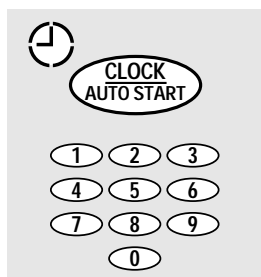
Conversion Guide

If the weight of food is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.

Weight of Food in Ounces	Enter Food Weight (tenths of a pound)
1-2	.1
3	.2
4-5	.3
6-7	.4
8	.5
9-10	.6
11	.7
12-13	.8
14-15	.9



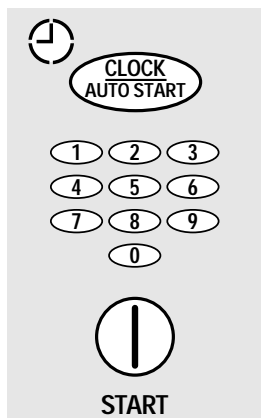
About the other features.



Clock

Press **CLOCK/AUTO START** to enter the time of day or to check the time of day while microwaving.

- 1 Press **CLOCK/AUTO START**.
- 2 Enter time of day.
- 3 Press **CLOCK/AUTO START**.



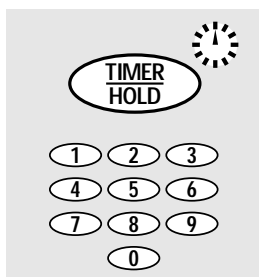
Auto Start

Auto Start allows you to delay the start of cooking up to 12 hours.

- 1 Press **TIME COOK** and enter amount of cooking time (**Auto Start** can only be used with **Time Cook**).
- 2 Press **CLOCK /AUTO START**.
- 3 Enter the time you want the oven to start. (Be sure the microwave clock shows the correct time of day.)
- 4 Press **START**.

The time of day will be displayed. The oven will automatically start at the delayed time.

NOTE: If the oven door is opened after setting **Auto Start**, the oven will beep until the oven door is closed. There is no need to press **START** to reset the timer.



Timer/Hold

This pad performs two functions:

- It operates as a minute timer.
- It can be used as a hold setting after defrosting.

The **Timer/Hold** feature operates without microwave energy.

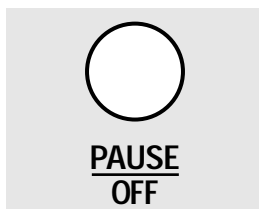
How to Use as a Minute Timer

- 1 Press **TIMER/HOLD**.
- 2 Enter the amount of time you want to count down.
- 3 Press **START**. When the time is up, the **Timer** will signal.

How to Use to Set a Holding Time

You can set a holding time between **Defrost** and **Time Cook**, from one second to 99 minutes.

- 1 Press **AUTO DEFROST**.
- 2 Enter food weight using Conversion Guide.
- 3 Press **TIMER/HOLD**.
- 4 Enter the amount of time you want the oven to hold.
- 5 Press **TIME COOK**.
- 6 Enter cooking time.
- 7 Press **START**.



Pause/Off

Press once to pause cooking (all settings will be saved).

Press **START** to continue cooking.

Press twice to stop and erase your cooking settings.

Microwave terms.

<i>Term</i>	<i>Definition</i>
<i>Arcing</i>	<p>Arcing is the microwave term for sparks in the oven. Arcing is caused by:</p> <ul style="list-style-type: none">■ metal or foil touching the side of the oven.■ foil that is not molded to food (upturned edges act like antennas).■ metal such as twist-ties, poultry pins, gold-rimmed dishes.■ recycled paper towels containing small metal pieces.
<i>Covering</i>	<p>Covers hold in moisture, allow for more even heating and reduce cooking time. Venting plastic wrap or covering with wax paper allows excess steam to escape.</p>
<i>Shielding</i>	<p>In a regular oven, you shield chicken breasts or baked foods to prevent over-browning. When microwaving, you use small strips of foil to shield thin parts, such as the tips of wings and legs on poultry, which would cook before larger parts.</p>
<i>Standing Time</i>	<p>When you cook with regular ovens, foods such as roasts or cakes are allowed to stand to finish cooking or to set. Standing time is especially important in microwave cooking. Note that a microwaved cake is not placed on a cooling rack.</p>
<i>Venting</i>	<p>After covering a dish with plastic wrap, you vent the plastic wrap by turning back one corner so excess steam can escape.</p>

Care and cleaning of the microwave oven.



Helpful Hints

Open the oven door a few minutes after cooking to air out the inside. An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh.

Unplug the cord before cleaning any part of this oven.

How to Clean the Inside

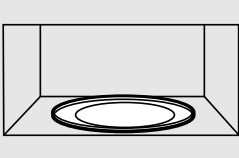
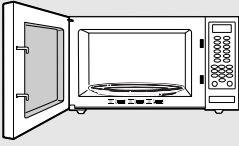
Walls, Floor, Inside Window, Metal and Plastic Parts on the Door

Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.

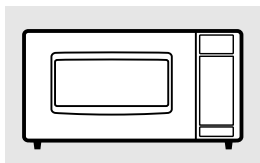
Never use a commercial oven cleaner on any part of your microwave.

Removable Turntable and Turntable Support

To prevent breakage, do not place the turntable into water just after cooking. Wash it carefully in warm, sudsy water or in the dishwasher. The turntable and support can be broken if dropped. Remember, do not operate the oven without the turntable and support in place.



Care and cleaning of the microwave oven.



How to Clean the Outside

Do not use cleaners containing ammonia or alcohol on the microwave oven. Ammonia or alcohol can damage the appearance of the microwave.

Case

Clean the outside of the microwave with a sudsy cloth. Rinse and then dry. Wipe the window clean with a damp cloth.

Control Panel and Door

Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel—they can damage it. Some paper towels can also scratch the control panel.

Door Surface

It's important to keep the area clean where the door seals against the microwave. Use only mild, non-abrasive detergents applied with a clean sponge or soft cloth. Rinse well.

Before you call for service...



Troubleshooting Tips

Save time and money! Review the charts on the following pages first and you may not need to call for service.

<i>Problem</i>	<i>Possible Causes</i>	<i>What To Do</i>
<i>Oven will not start</i>	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace fuse or reset circuit breaker.
	Power surge.	<ul style="list-style-type: none"> • Unplug the microwave oven, then plug it back in.
	Plug not fully inserted into wall outlet.	<ul style="list-style-type: none"> • Make sure the 3-prong plug on the oven is fully inserted into wall outlet.
	Door not securely closed.	<ul style="list-style-type: none"> • Open the door and close securely.
<i>Control panel lighted, yet oven will not start</i>	Door not securely closed.	<ul style="list-style-type: none"> • Open the door and close securely.
	START pad not pressed after entering cooking selection.	<ul style="list-style-type: none"> • Press START.
	Another selection entered already in oven and PAUSE/OFF pad not pressed to cancel it.	<ul style="list-style-type: none"> • Press PAUSE/OFF.
	Cooking time not entered after pressing TIME COOK.	<ul style="list-style-type: none"> • Make sure you have entered cooking time after pressing TIME COOK.
	PAUSE/OFF was pressed accidentally.	<ul style="list-style-type: none"> • Reset cooking program and press START.
	Food weight not entered after pressing AUTO DEFROST.	<ul style="list-style-type: none"> • Make sure you have entered food weight after pressing AUTO DEFROST.

Before you call for service...

Things That Are Normal With Your Microwave Oven

- Steam or vapor escaping from around the door.
- Light reflection around door or outer case.
- Dimming oven light and change in the blower sound at power levels other than high.
- Dull thumping sound while oven is operating.
- TV/radio interference might be noticed while using the microwave. Similar to the interference caused by other small appliances, it does not indicate a problem with the microwave. Plug the microwave into a different electrical circuit, move the radio or TV as far away from the microwave as possible, or check the position and signal of the TV/radio antenna.

GE Microwave Oven Warranty



All warranty service provided by our Factory Service Centers, or an authorized Customer Care[®] technician. For service, call 800-GE-CARES.

For The Period Of:	GE Will Replace:
One Year From the date of the original purchase	Any part of the microwave oven which fails due to a defect in materials or workmanship. During this one-year limited warranty , GE will also provide, free of charge , all labor to replace the defective part. You will be responsible for any in-home service costs.
Four Years For the second through fifth year from the date of the original purchase	The magnetron tube , if the magnetron tube fails due to a defect in materials or workmanship. During this four-year limited warranty , you will be responsible for any labor or in-home service costs.

For the above limited warranties: To avoid any trip charges, you must take the microwave oven to a General Electric Factory Service Center or a General Electric Customer Care[®] servicer and pick it up following service. In-home service is also available, but you must pay for the service technician's travel costs to your home.

What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Replacement of house fuses or resetting of circuit breakers.
- Improper installation.
- Damage to the product caused by accident, fire, floods or acts of God.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Incidental or consequential damage to personal property caused by possible defects with this appliance.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Service Telephone Numbers.



GE Answer Center® 800.626.2000

The GE Answer Center® is open 24 hours a day, 7 days a week.



In-Home Repair Service 800-GE-CARES (800-432-2737)

Expert GE repair service is only a phone call away.



Special Needs Service 800.626.2000

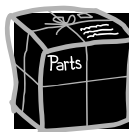
TDD 800-TDD-GEAC (800-833-4322)

GE offers, free of charge, a brochure to assist in planning a barrier-free kitchen for persons with limited mobility.



Service Contracts 800-626-2224

Purchase a GE service contract while your warranty is still in effect and you'll receive a substantial discount. GE Consumer Service will still be there after your warranty expires.



Parts and Accessories 800-626-2002

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted).

Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



Service Satisfaction

If you are not satisfied with the service you receive from GE, follow these three steps. **First**, contact the people who serviced your appliance. **Next**, if you are still not pleased, write all the details—including your phone number—to: Manager, Consumer Relations, GE Appliances, Appliance Park, Louisville, KY 40225. **Finally**, if your problem is still not resolved, write:

Major Appliance Consumer Action Program
20 North Wacker Drive, Chicago, IL 60606.